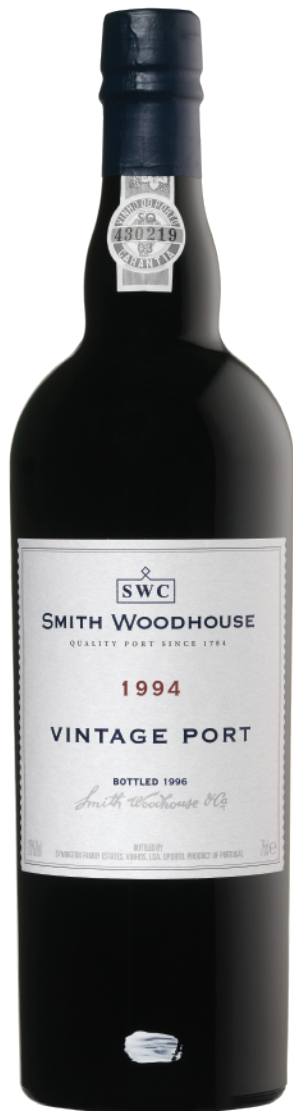




SMITH WOODHOUSE

QUALITY PORT SINCE 1784

PORTO



### SCORES

90 Points, Wine Advocate, 1996

## VINTAGE PORT 1994

### SMITH WOODHOUSE

Smith Woodhouse is a specialist producer of premium quality Ports. The uniformity of this quality is underpinned by Smith Woodhouse's own Madalena vineyard from where the wines are largely sourced. This small Quinta (vineyard property) has the highest "A" quality rating and is located in the Rio Torto district, acknowledged as one of the finest Port growing areas. Over the coming years, the recently acquired Quinta do Vale Coelho, further upriver in the Douro Superior, producing full and elegant wines, will gradually form an important component of Smith Woodhouse's Ports.

### VINTAGE OVERVIEW

After a number of exceptionally dry years, the very wet winter of 1993/4 came as a great relief and replaced valuable water reserves. March and April were beautifully warm, rapidly bringing on the development of the vines. The weather for the remainder of spring and summer was ideal with the vines developing under perfect conditions. The Vintage started on the 29th September with the grapes in better condition than had been seen for many years. The vintage took place with warm dry days and cool nights.

### TASTING NOTE

Excellent deep color, with some evolution on the rim. Rich aromas of dark crushed berries, combined with floral hints. Succulent and voluptuous palate dominated by lots of fruit, pepper and black cherry flavors. Elegant and harmonious finish. Good potential for additional ageing.

### WINEMAKER

Peter and Charles Symington

### PROVENANCE

Quinta da Madalena  
Quinta do Vale Coelho

### GRAPE VARIETIES

Mixed Old Vines - 56%  
Touriga Franca - 44%

### WINE SPECIFICATION

Alcohol: 20% vol  
Total acidity: 4.3 g/l tartaric acid

Decanting: Not Required

Suitable for Vegans.

UPC: 094799030287

### STORAGE & SERVING

Store the bottle horizontally in a dark place with constant cool temperature, ideally 55°F.

Smith Woodhouse 1994 Vintage Port pairs wonderfully with cheeses like creamy Blue Stilton or Aged Cheddar.

### Certified



This company meets the highest standards of social and environmental impact

Corporation